The boke of keruynge

MVSEVM
BRITAN
NICVM

¶ Here begynneth the boke of keruynge and sewynge / and all the feestes in the yere for the seruyce of a prynce or ony other estate as ye shall fyde eche offyce the seruyce accordynge in this boke folowynge.

¶ Termes of a keruer.

Breke that dere
lesche ye brawne
rere that goose
lyft that swanne
sauce that capon
spoyle that henne
frusshe that chekyn
vnbrace that malarde
vnlace that cony
dysmembre that heron
dysplaye that crane
dysfygure that pecocke
vnioynt that bytture
vntache that curlewe
alaye that fesande
wynge that partryche
wynge that quayle
mynce that plouer
thye that pegyon
border that pasty
thye that wodcocke
thye all maner of small byrdes
tymbre that fyre
tyere that egge
chyne that samon
strynge that lampraye
splatte that pyke
sauce that playce
sauce that tenche
splaye that breme
syde that haddocke
tuske that barbell
culpon that troute
fynne that cheuen
transsene that ele
traunche that sturgyon
vndertraunche ye purpos
tayme that crabbe
barbe that lopster

¶ Here hendeth the goodly termes.

¶ Here begynneth Butler and Panter.

Thou shalte be Butler and Panter all the fyrst yere / and ye muste haue thre pantry knyues / one knyfe to square trēchoure loues / an other to be a

chyppere/the thyrde shall be sharpe to make smothe trēchoures/than chyppe your soueraynes brede hote and all other brede let it be a daye olde/housholde brede thre dayes olde/trenchour brede foure dayes olde/than loke your salte be whyte and drye/the planer made of Juory two inches brode & thre inches longe/& loke that youre salte seller lydde touche not the salte/thā loke your table clothes towelles and napkyns be fayre folden in a cheste or hāged vpon a perche/than loke your table knyues he fayre pullysshed & your spones clene/than loke ye haue two tarryours a more & a lesse & wyne cannelles of boxe made accordynge/a sharpe gymlot & faucettes. And whan ye sette a pype on broche do thus/set it foure fynger brede aboue ẏ nether chyme vpwardes aslaunte/and than shall ẏ lyes neuer a ryse. Also loke ye haue in all seasous butter chese apples peres nottes plommes grapes dates fygges & raysyns compost grene gynger and charde quynce. Serue fastynge butter plommes damesons cheryes and grapes. after mete peres nottes strawberyes hurtelberyes & harde chese. Also brandrels or pepyns with carawey in confetes. After souper rost apples & peres with blaunche poudre & harde chese/beware of cowe creme & of good strawberyes hurtelberyes Jouncat for these wyll make your souerayne seke but he ete harde chese/harde chese hath these operacyōs/it wyll kepe ẏ stomacke open/butt̄ is holsome fyrst & last for it wyll do awaye all poysōs/mylke creme & Jouncat they wyll close the mawe & so dooth a posset/therfore ete harde chese & drynke romney modō/beware of grene sallettes & rawe fruytes for they wyll make your sourayne seke/therfore set not mo-

che by luche metes as wyll ſet your tethe on edge ther
foꝛe ete an almonde & harde cheſe/but ete non moche
cheſe without romney modon. Alſo yf dyuers dꝛyȳkes
yf theyꝛ fumoſytees haue dyſpleaſed your ſouerayne
let hȳ ete a rawe apple and ȳ fumoſytees wyll ceaſe
meſure is a mery mene & it be well vſed/abſtynēce is
to be prayſed whā god therwith is pleaſed. Alſo take
good hede of your wynes euery nyght with a candell
bothe rede wyne and ſwete wyne & loke they reboyle
noꝛ leke not/& waſſhe ȳ pype hedes euery nyght w̄
colde water/ & loke ye haue a chynchynge yron addes
and lynen clothes yf nede be/& yf the reboyle ye ſhall
knowe by the hyſſynge/therfoꝛe kepe an empty pype
with ȳ lyes of coloured toie & drawe the reboyled wy
ne to ȳ lyes & it ſhal helpe it. Alſo yf your ſwete wyne
pale dꝛawe it in to a romney veſſell foꝛ leſſynge.

¶ Here foloweth the names of wynes.

¶ Reed wyne/whyte wyne/clared wyne/oſey/capꝛy
ke/cāpolet/renyſſhe wyne/malueſey/baſtarde/tyet
romney/muſcadell/clarrey/raſpys/vernage/ verna
ge Wyne cut/pymente and ypocras.

Foꝛ to make ypocras.

¶ Take gȳger/peper/graynes/canell/ſynamon/ſu
ger and toꝛnſole / than loke ye haue fyue oꝛ ſyxe bag
ges foꝛ your ypocras to renne in & a perche that your
renners may ren on/than muſte ye haue. vi. peautre
baſyns to ſtande vnder your bagges/than loke your
ſpyce be redy/& your gynger well pared oꝛ it be beten

to poudze/than loke your ſtalkes of ſynamon be well
coloured & ſwete canell is not ſo gentyll in operacyon
ſynamon is hote and dzye/graynes of paradico bē ho
te and moyſte/gynger/graynes/longe peper/and iu
ge ben hote and moyſt/ſynamō / canell & rede wyne
ben hote and dzye/ tozmſole is holſome/foz reed wyne
colourynge. ¶Now knowe ye the pzopozcyons of your
ypocras/than bete your poudzes eche by themſelfe &
put them in bladders & hange your bagges ſure that
no bage touche other/but let eche baſyn touche other
let the fyzſte baſyn be of a galon and eche of the other
of a potell/than put in your baſyn a galō of reed wy-
ne put therto your poudzes and ſtyze them well/than
put them in to the fyzſte bagge and let it renne/ than
put them in to the ſeconde bagge/ than take a pece in
your hande and aſſaye yf it be ſtronge of gynger/and
alaye it with ſynamon/and it be ſtroge of ſynamon/
alaye it with ſuger/and loke ye lette it renne thzughe
ſyxe renners & your ypocras ſhall be the fyner/ than
put your ypocras in to a cloſe veſſell and kepe the re-
ceyte/foz it wyll ſerue foz ſewes/than ſerue your ſoue
rayne with wafers and ypocras. Alſo loke your com-
poſte be fayze and clene/and your ale fyue dayes olde
oz men dzynke it/thā kepe your hous of offyce clene &
be curtoys of anſwere te eche perſone and loke ye gy-
ue no perſone noo dowled dzynke/ foz it wyll bzeke ꝑ
ſcabbe. And whan ye laye the clothe wype ꝑ bozde cle
ne with a cloute/than laye a cloth a couche it is called
take your felawe that one ende & holde you that other
ende than dzawe the clothe ſtraught the bought on ꝑ
vtter edge/take the vtter parte & hange it euen/than
take the thyzde clothe and laye ꝑ bought on the inner

edge/ and laye estat with the vpper parte halfe a fote
brode/than couer thy cupborde and thyn ewery with
the towell of dyaper/than take thy towell about thy=
necke and laye that one syde of ꝑ towell vpon thy lef
te arme/and there on laye your souerayns napkyn/
and laye on thyn arme seuen loues of brede with thre
or foure trenchour loues with the ende of ꝑ towell in
the lefte hande as the maner is/than take thy salte sel
ler in thy lefte hande and take the ende of ꝑ towell in
your ryght hande to bere in spones and knyues/than
set your salt on the ryght syde where your souerayne
shall sytte and on ꝑ lefte syde the salte set your tren=
chours/than laye your knyues & set your brede one
lofe by an other/your spones and your napkyns fayre
folden besyde your brede/than couer your brede and
trenchoures spones and knyues/& at euery ende of ꝑ
table set a salte seller with two treachour loues/ and
yf ye wyll wrappe youre souerayns brede stately ye
muste square and proporcyon your brede and se that
no lofe be more than an other/and than shall ye make
your wrapper manly/than take a towell of reynes of
two yerdes and an halfe and take the towell by ꝑ en=
des double and laye it on the table/than take the ende
of ꝑ bought a handfull in your hande and wrappe it
harde and laye the ende so wrapped bytwene two to=
welles vpon that ende so wrapped lay your brede bo
tom to botom syre or seuen loues/than set your brede
manerly in fourme/and whan your souerayns table
is thus arayed couer all other bordes with salte tren=
choures & cuppes. Also so thyn ewery be arayed with
basyns & ewers & water hote & colde/ and se ye haue
napkyns cuppes & spones/& se your pottes for wyne

and ale be made clene and to ẏ surnape make ye curtesy with a clothe vnder a fayre double napry/thā take ẏ towelles ende nexte you/ ⁊ the vtter ende of the clothe on the vtter syde of the table ⁊ holde these thre endes atones ⁊ folde them atones that a plyte passe not a fote brode/than laye it euen there it sholde lye. And after mete wasshe with that that is at ẏ ryghte ende of the table/ ye muste guyde it out and the mar shall must conuey it/and loke on eche clothe the ryght syde be outwarde ⁊ drawe it streyght/ than must ye reyse the vpper parte of ẏ towell ⁊ laye it wout ony gronynge/and at euery ende of ẏ towell ye must conuey halfe a yerde that ẏ sewer may make estate reuerently and let it be. And whan your souerayne hath wasshen drawe ẏ surnape euen/than bere the surnape to the myddes of the borde ⁊ take it vp before your souerayne ⁊ bere it in to ẏ ewery agayne. And whan your souerayne it set loke your towell be aboute your necke/than make your souerayne curtesy/than vncouer your brede ⁊ set it by the salte ⁊ laye your napkyn knyfe ⁊ spone afore hym/than knele on your knee tyll the purpayne passe eyght loues/ ⁊ loke ye set at ẏ endes of ẏ table foure loues at a messe/and se that euery persone haue napkyn and spone/ ⁊ wayte well to ẏ sewer how many dysshes be couered ẏ so many cuppes couer ye/ than serue ye forth the table manerly ẏ euery man may speke your curtesy.

¶ Here endeth of the Butler and Panter yoman of the seller and ewery. And here foloweth sewynge of flesshe.

The sewer muste sewe & from the borde conuey all maner of potages metes & sauces / & euery daye comon with the coke and vnderstāde & wyte how many dysshes shall be and speke with the panter and offycers of ẏ spycery for fruytes that shall be etē fastynge. Than goo to the borde of sewynge and se ye haue offycers redy to conuey & seruauntes for to bere your dysshes. Also yt marshall squyers and seruauntes of armes bo there thā serue forth your souerayne withouten blame.

¶ Seruyce.

¶ Fyrste sette ye forthe mustarde and brawne potage bete motton stewed. Fesande / swanne / capon / pygge venyson bake / custarde / and leche lombarde. Fruyter vaunte with a subtylte two potages blaūche māger and gelly. For standarde venyson roste kydde fawne & cony / bustarde storke crane pecocke with his tayle herōsewe bytture woodcocke partryche plouer rabettes grete byrdes larkes / doucettes paynpuffe whyte leche ambre / gelly creme of almondes curlewe brewe snytes quayle sparowes martynet perche ī gelly / petyperuys quȳces bake / leche dewgarde fruyter fayge blandrelles or pepyns with carawaye in cōfettes wafers and ypocras they be a greable. Now this feest is done voyde ye the table.

¶ Here endeth the sewynge of flesshe. And begynneth the keruynge of flesshe.

The keruer must knowe the keruynge and the fayre hādlynge of a knyfe and how ye shall seche al maner of fowle / your knyfe muste be fayre and

your hãdes muste be clene & passe not two fyngers & a thombe vpon your knyfe. In ỳ myddes of your hã de set the halfe sure vnlassynge ỳ mynsỹge with two fỹgers & a thombe kerynge of brede layenge & vop dynge of crommes with two fyngers and a thombe/ loke ye haue ỳ cure/ set neuer on fysshe/ flesshe/ beest/ ne fowle more than two fyngers and a thombe/ than take your lofe in your lefte hande & holde your knyfe surely/ enbrewe not the table clothe/ but wype vpon your napkyn/ than take your trenchouer lofe in your lefte hãde and with the edge of your table knyfe take vp your trenchours as nye the poynt as ye may/ thã laye foure trenchours to your soferayne one by an o: ther/ and laye theron other foure trenchours or elles twayne/ than take a lofe in your lyfte hande & pare ỳ lofe roũde aboute/ thã cut the ouer cruste to your so: uerayne and cut the nether cruste & voyde the paryn: ge & touche the lofe no more after it is so serued than clense the table that the sewer may serue youre soue: rayne. Also ye muste knowe the fumosytees of fysshe flesshe and foules & all maner of sauces accordynge to they: appetytes these ben the fumosytes/ salte soure resty fatte fryed senewes skynnes hony croupes yon: ge feders heddes pygyous bones all maner of legges of bestees & fowles the vtter syde for these ben fumo: sytees laye them neuer to your souerayne.

¶ Seruyce.

¶ Take your knyfe in your hãde and cut brawne in ỳ dysshe as it lyeth & laye it on your souerayns tren chour & se there be mustarde. Uenyson with fourmẽ ty is good for your seuerayne touche not the venyso with your hãde but with your knyfe cut it. xii. draugh

tes with the edge of your knyfe and cut it out in to ẏ fourmenty/doo in the same wyse with pesen ⁊ bacon befe chyne and mottō / pare the befe cut the mottō/⁊ laye to your souerayne/beware of fumosytees / salte senewe fatte resty ⁊ rawe. In syrupe fesande partryche stokdoue ⁊ chekyns/in the left hāde take them by the pynyō ⁊ with the foreparte of your knyfe lyfte vp your wyges/than mynce it in to the syrupe / beware of skyue rawe ⁊ senowe. Goos tele malarde ⁊ swanne reyse the legges than the wynges / laye the body in ẏ myddes or in a nother plater/ the wynges in the myddes ⁊ the legges after lay the brawne bytwene the legges/⁊ the wynges in the plater. Capō or henne of grece lyfte the legges thā the wynges ⁊ caste on wyne or ale than mynce the wynge ⁊ gyue your souerayne. Fesande partryche plouer or lapwynge reyse ẏ wynges ⁊ after the legges. woodcocke bytture egryt snyte curlewe ⁊ heronsewe vnlace them breke of the pynyons necke ⁊ becke/thā reyse the legges ⁊ let the fete be on styll than the wynges. A crane reyse the wynges fyrst ⁊ beware of the trumpe in his brest. Pecoke storke bustarde ⁊ shouyllarde vnlace them as a crane and let ẏ fete be on styll. Quayle sparow larke martynet pegyon swalowe ⁊ thrusshe ẏ legges fyrst thā ẏ wynges Fawne kyde and lambe laye the kydney to your souerayne thā lyfe vp the sholder ⁊ gyue your souerayne a rybbe. Venyson roste cut it in the dysshe ⁊ laye it to your souerayne. A cony lay hȳ on the backe cut away the ventes bytwene the hȳder legges breke the canell bone than reyse the sydes than lay the cony on ẏ wombe on eche syde the chyne ẏ two sydes departed from the chȳe thā laye the bulke chyne ⁊ sydes in ẏ dysshe

Also ye must myce foure lesses to one morcell of mete that your souerayne may take it in the sauce. All bake metes that ben hote open them a boue the coffyn & all that ben colde opē theym in the mydwaye. Custarde cheke them inche square that your souerayne may ete therof. Doucettes pare awaye the sydes & the bottom beware of fumosytes. Fruyter vaunte fruyter say be good bett is fruyter pouche apple fruyters ben good hote/and all colde fruters touche not. Tāsey is good hote wortes or gruell of befe or of mottō is good. Gelly mortrus creme almondes blaūche manger Jussell and charlet cabage and nombles of a dere ben good/& all other potage beware of.

Here endeth ỹ kerynge of flesshe. And begynneth sauces for all maner of fowles.

Mustarde is good with brawne befe chyne bacon & motton. Vergius is good to boyled chekyns and capon/swanne with cawdrons/ rybbes of befe with garlycke mustarde peper vergyus gynger sauce to lābe pygge & fawne/ mustarde & suger to fesande partryche and conye/ sauce gamelyne to herō sewe egryt plouer & crane/to brewe curlewe salte suger & water of tame/to bustarde shouyllarde & byttur sauce gamelyne: woodcocke lapwyngē larke quayle mertynet benyson and snyte with whyte salte/sparowes & throstelles with salte & synamō/ thus with all metes sauce shall haue the operacyons.

Here endeth the sauces for all maner of fowles and metes.

¶ Here begynneth the feestes and seruyce from Eester vnto whytsondaye.

ON Eester daye & so forthe to Pētycost after ẏ seruȳge of the table there shall be set brede trē chours and spones after the estymacyō of them that shall syt there and thus ye shall serue your souerayne laye trēchours/& yf he be of a lower degre estate laye fyue trenchours/& yf he be of lower degre foure tren chours/& of an other degre thre trenchours/than cut brede for your souerayne after ye knowe his condycy ons wheder it be cutte in ẏ myddes or pared or elles for to be cut in small peces. Also ye must vnderstāde how ẏ mete shall be serued before youre souerayne & namely on Eester daye after the gouernaunce & seruy ce of ẏ countree where ye were borne. Fyrste on that daye he shall serue a calfe soden and blessyd/and than sodē egges with grene sauce and set them before the most pryncypall estate/and that lorde by cause of his hyghe estate shall departe them all aboute hym/than serue potage as wortes Jowtes or browes with be. fe mottō or vele/& capōs that ben coloured with saf- fron and bake metes. And the seconde course Jussell with mamony and rosted endoured/& pegyons with bake metes as tartes chewettes & flawnes & other af- ter the dysposycyon of the cokes. And at soupertyme dyuers sauces of mottō or vele in broche after the or- dynaunce of the stewarde/and than chekyns with ba con vele roste pegyons or lambe & kydde roste with ẏ heed & the portenaūce on lambe & pygges fete with vinegre & percely theron & a tāsye fryed & other ba- ke metes/ye shall vnderstāde this maner of seruyce

dureth to Pentecoste saue fyfthe dayes. Also take hede how ye shall araye these thynges before your souerayne / fyrst ye shall se there be grene sauces of sorell or of vynes that is holde a sauce for the fyrst course / and ye shall begyn to reyse the capon.

¶ Here endeth the feest of Eester tyll Pentecoste. And here begynneth kerving of all maner of fowles.

¶ Sauce that capon.

¶ Take vp a capon & lyfte vp the fyght legge and the fyght wynge & so araye forth & laye hym in the plater as he sholde flee & serue your souerayne / & knowe well that capons or chekyns when arayed after one sauce the chekyns shall be sauced with grene sauce or vergyus.

¶ Lyfte that swanne.

¶ Take and dyghte hym as a goose but let hym haue a largyour brawne & loke ye haue chawdron.

¶ Araye that felande.

¶ Take a felande and reyse his legges & his wynges as it were an henne & no sauce but onely salte.

¶ Wynge that partryche.

¶ Take a partryche and reyse his legges and his wynges as a henne / & ye mynce hym sauce hym with wyn poudre of gynger & salte / that set it vpon a chaufyng dyshe of coles to warme and serue it.

¶ Wynge that quayle.

¶ Take a quayle and reyse his legges and his wynges as an henne and no sauce but salte.

¶ Dysplaye that crane.

¶ Take a crane and vnfolde his legges and cut of his wynges by the Joyntes: than take vp his wynges and his legges and sauce hym with poudres of gynger mustarde vynegre and salte.

Dysmembre that heron.

¶ Take an heron and reyse his legges and his wynges as a crane and sauce hym with vynegre mustarde pouȝe of gynger and salte.

Unioint that bytture.

¶ Take a bytture and reyse his legges & his wynges as an heron & no sauce but salte.

Breke that egryt.

¶ Take an egryt and reyse his legges and his wynges as an heron and no sauce but salte.

Untache that curlewe.

¶ Take a curlewe and reyse his legges and his wynges as an henne and no sauce but salte.

¶ Untache that brewe.

¶ Take a brewe and reyse his legges and his wynges in the same maner and no sauce but onely salte & serue your soueraȳne.

Unlace that cony.

¶ Take a cony and laye hym on the backe & cut awaye the bentes / than reyse the wynges and the sydes and laye bulke chyne and the sydes togyder sauce vynegre and poudȝe of gynger.

Breke that sarcell.

¶ Take a sarcell or a teele and reyse his wynges & his legges and no sauce but salte onely.

Wynce that plouer.

¶ Take a plouer and reyse his legges and his wynges as an henne and no sauce but onely salte.

A snyte.

¶ Take a snyte and reyse hi s wynges his legges and his sholdȝes as a plouer and no sauce but salte.

¶ Thye that woodcocke.

¶ Take a woodcocke & reyle his legges and his wyngs as an henne this done dyght the brayne. And here begynneth the feest from Pentecost vnto mydsomer

In the seconde course for the metes before sayd ye shall take for your sauces wyne ale vyneygre and poudres after the mete be & gynger & canel from Pentecost to the feest of saynt Johan baptyst. ¶ The fyrst course shall be befe motton soden with capons or rosted / & yf the capons be soden araye hym in the maner aforesayd. And whan he is rosted thou must caste on salte with wyne or with ale / thā take the capon by the legges & caste on the sauce & breke hym out & laye hym in a dysshe as he sholde flee. Fyrst ye shall cut the ryght legge and the ryght sholdre & betwene the toure membres laye the brawne of the capon with the croupe in the ende betwene the legges as it were possyble for to be Joyned agayne togyder / & other bake metes after And in the seconde course potage shall be Jussell charlet or mortrus with yonge geese bele porke pygyons or chekyns rosted with payne puffe / fruytters and other bake metes after the ordynaūce of the coke. Also the goose ought to be cut membre to membre begynnynge at the ryght legge and so forth vnder the ryght wynge & not vpon the Joynte aboue / & it ought for to be eten with grene garlyke or with lorell or tender vynes or vergyus in somer season after the pleasure of your souerayne. Also ye shall vnderstande that all maner of fowle that hath hole fete sholde be reyled vnder the wynge and not aboue.

¶ Here endeth the feest from Pentecost to mydsomer.

And here begynneth from the feest of saynt Johñ the baptyst vnto Myghelmasse.

IN the fyrst course potage moztes gruell & fourmenty with venyson and moztrus and pestelles of pozke with grene sauce. Rosted capon swanne with chawdzon. In the seconde course potage after the ordynaunce of the cokes with rosted motton vele pozke chekyns oz endoured pygyons heron sewes fruyters oz other bake metes / & take hede to the felande he shall be arayed in the maner of a capon / but it shall be done dzye without ony moysture and he shall be eten with salte and pouder of gynger. And the heronsewe shall be arayed in the same maner without ony moysture & he shulde be eten with salte and poudze. Also ye shall vnderstande that all maner of fowles hauynge open clawes as a capon shall be tyred and arayed as a capon and suche other.

¶ From the feest of saynt Myghell vnto the feest of Crystynmasse.

IN the fyrst course potage beke motton bacon oz pestelles of pozke oz with goose capon mallarde swanne oz felande as it is befoze sayd with tartes oz bake metes oz chynes of pozke. In the seconde course potage moztrus oz conyes oz sewe / than roste flesshe motton pozke vele pullettes chekyns pygyons teeles wegyons mallardes partryche woodcoke plouer bytture curlewe heronsewe / venyson roost grete byrdes snytes fedefayres thrusshes fruyters chewettes beke with sauce gelopere roost with sauce pegyll & other ba-

ke metes as is afore sayde. And yf ye kerue afore your lorde or your lady ony soden flesshe kerue awaye the skyn: aboue/thā kerue resonably of ỹ flesshe to your lorde or laby & specyally for ladyes for ỹ wyll soone be angry for theyr thoughtes ben soone changed/and some lordes wyll be sone pleased & some wyll not/ as they be of cōplecyō. The goos & swanne may be cut as ye do other fowles ỹ haue hole fete or elles as your lorde or your lady wyll aske it. Also a swañe w̄ chawdron capō or resande ought for to be arayed as it is afore sayd/but the skynne must be had awaye/& whan they bē kerued before your lorde or your lady / for generally the skynne of all maner cloue̅ foted fowles is vnholsome/& the skynne of all maner hole foted fowles bē holsome for to be eten. Also wete ye well that all maner hole foted fowles that haue theyr lyuyng vpon the water theyr skynnes ben holsome & clene for by ỹ clenes of the water/& fysshe is theyr lyuynge. And yf that they ete ony stynkynge thynge it is made so clene with ỹ water that all the corrupcyon is clene gone away frome it. And the skȳne of capō henne or chekyn ben not so clene for the ete foule thynges in the strete/ & therfore the skynnes bē not so holsome/for it is not theyr kynde to entre in to ỹ ryuer to make theyr mete voyde of ỹ fylth. Mallarde goose or swanne they ete vpon the londe foule mete/but a nō after theyr kȳde they go to the ryuer & theyr they clense them of theyr foule stynke. Al resande as it is afore sayd/but ỹ skȳne is not holsome/than take ỹ heddes of all felde byrdes and wood byrdes as resande pecocke partryche wood cocke and curlewe for they ete in theyr degrees foule thynges as wormes todes and other suche.

¶ Here endeth the feestes and the keruynge of flesshe And here begynneth the sewynge of fysshe.

¶ The fyrst course.

TO go to sewynge of fysshe musculade menewes in sewe of porpas or of samon bacon herynge w suger grene fysshe pyke lampraye salens porpas rosted bake gurnarde and lampraye bake.

¶ The seconde course.

¶ Gelly whyte and rede dates in confetes congre samon dorrey brytte turbot halybut/ for standarde base troute molette cheuene sele eles & lamprayes roost tenche in gelly.

¶ The thyrde course.

¶ Fresshe sturgyon breme perche in gelly a Joll of samon sturgyon and welkes apples & peres rosted with suger candy. Fygges of malyke & raysyus dates capte w̄ mynced gynger/ wafers and ypocras they ben agreable/ this feest is done voyde ye the table.

¶ Here endeth sewynge of fysshe. And here foloweth keruynge of fysshe.

THe keruer of fysshe must se to pessene & fourmentye the tayle and ẏ lyuer ye must loke yf there be a salte purpos or sele turrentyne & do after ẏ fourme of venyson/ baken herynge laye it hole vpon your soueraynes trenchour/ whyte herẏge in a disshe open it by ẏ backe pyke out the bones & the rowe & se there be mustarde. Of salte fysshe grene fysshe salt samon & congre pare awaye ẏ skyn / salte fysshe stocke fysshe marlynge makrell and hake with butter take awaye the bones & the skynnes. A pyke laye ẏ wombe vpon his trenchour w̄ pyke sauce ynoughe. A salte

lampraye gobone it flatte in. vii. or: viii. peces & lay it to your souerayne. A playce put out the water / than crosse hym with your knyfe cast on salte & wyne or ale Gornarde rochet breme cheuene base molet roche per che sole makrell & whytynge haddocke and codlynge reyse them by the backe & pyke out the bones & clense the refet in ẏ bely. Carpe breme sole & troute backe & belly togyder. Samon congre sturgyon turbot thorpole thornebacke hoūde fysshe & halybut cut them in the dysshe as ẏ porpas aboute / tenche in his sauce cut it / eles & lamprayes roost pull of the skynne pyke out ẏ bones put therto vyneger & poudre. A crabbe breke hym a sonder in to a dysshe make ẏ shelle clene & put in the stuffe agayne tempre it with vynegre & pouder than couer it with brede and sende it to the kytchyn to hete / than set it to your souerayne and breke the grete clawes and lay them in a disshe. A creues dyght hym thus departe hym a sonder & slytee the belly and take out ẏ fysshe pare away the reed skynne and mynce it thynne put vynegre in the dysshe and set it on ẏ table wout hete. A Jol of sturgyon cut it in thynne morsel les & lay it roūde aboute the dysshe. Fresshe lampraye bake open ẏ pasty / than take whyte brede and cut it thynne & lay it in a dysshe & with a spone take out ga lentyne & lay it vpon the brede with reed wyne & pou dre of synamon / than cut a gobone of the lampraye & mynce the gobone thynne and laye it in the galentyne than set it vpō the fyre to hete. Fresshe herynge with salte & wyne / shrympes wel pyked floūdres gogyons menewes & musceles eles and lamprayes sprottes is good in sewe / musculade in wortes / oystres i ccuy oy sters in grauy menewes in porpas samō & seele gelly

whyte and reed creme of almōdes dates in comfetes peres and quynces in syrupe with percely rotes mor trus of houndes sysshe ryse standynge.

¶ Here endeth the keruynge of fysshe. And here begy̅ neth sauces for all maner of fysshe.

Mustarde is good for salte herynge salte fysshe salte congre samō sparlynge salte ele & lynge vynegre is good with salte porpas turrentyne salte/ sturgyō salte threpole & salte wale/lampray with galentyne/vergyus to roche dace breme molet base flou̅ ders sole crabbe and cheuene with poudre of synamō to thornebacke herynge houndefysshe haddocke why tynge & codde vynegre poudre of synamon & gynger grene sauce is good with grene fysshe & halybut cottell & fresshe turbot/put not your grene sauce awaye for it is good with mustarde.

¶ Here endeth for all maner of sauces for fysshe accor dynge to theyr appetyte.

¶ The chaumberlayne.

The caumberlayne muste be dylygēt & clenly in his offyce with his heed kembed & so to his souerayne that he be not recheles & se that he haue a clene sherte breche petycote and doublet/thā brusshe his hosen within & without & se his shone & slyppers be made clene/& at morne whan your souerayne wyll aryse warme his sherte by the fyre/& se ye haue a fote shete made in this maner. Fyrst set a chayre by the fyre with a cuysshen an other vnder his fete/thā sprede a shete ouer the chayre and se there be redy a kerchefe

and a combe / than warme his petycote his doublet and his stomachere / & than put on his hosen & his shone or slyppers than stryke vp his hosen manerly & tye them vp than lace his doublet hole by hole & laye the clothe a boute his necke & kembe his heed / than loke ye haue a basyn & an ewer with warme water and a towell and wasshe his handes / than knele vpon your knee & aske your souerayne what robe he wyll were & bryngе hym suche as your souerayne cõmaũdeth & put it vpon hym than doo his gyrdell aboute hym & take your leue maynerly & go to the chyrche or chapell to your souerayns closet & laye carpentes & cuysshens & lay downe his boke of prayers / than drawe the curtynes and take your leue goodly & go to your souerayns chambre & cast all the clothes of his bedde & vete the federbedde & the bolster / but loke ye waste no feders than shall the blanketes & se the shetes be fayre & swete or elles loke ye haue clene shetes / than make vp his bedde manerly than lay the hed shetes & the pyllowes / than take vp the towel & the basyn & laye carpentes aboute the bedde or wyndowes & cupbordes layde with carpettes and cuysshyns. Also loke there be a good fyre brennynge bryght / & se the hous of hesement be swete & clene & the preuy borde couered with a grene clothe and a cuysshyn / thã se there be blanked donne or cotton for your souerrayne / & loke ye haue basyn & ewer with water & a towell for your souerayne / than take of his gowne & bryngе him a mantell to kepe hym fro colde / than bryngе hym to the fyre & take of his shone & his hosen than take a fayre kercher of reynes & kembe his heed & put on his kercher and his bonet / than spredе downe his bedde laye the heed shete and the pyllowes / & whan your souerayne is to bedde

drawe the curtynes/than se there be morter or wax
or perchoures be redy/than dryue out dogge or catte &
loke there be balyn and brynall set nere your soueray
ne/than take your leue manerly that your soueraine
may take his rest meryly.

Here endeth of the chaumberlayne.

Here foloweth of the Marshall and the vsher

The Marshall and the vsher muste knowe all
the estatesot the chyrche and the hyghe estate
of a kynge with the blode royall.

The estate of a Pope hath no pere.
The estate of an Emperour is nexte.
The estate of a kynge.
The estate of a cardynall
The estate of a kynges sone a prynce.
The estate of an archebysshop.
The estate of a duke
The estate of a bysshop
The estate of a marques
The estat of an erle
The estate of a vycount
The estate of a baron.
The estate of an abbot with a myter
The estate of the thre cheke Juges &
the Mayre of London.
The estate of an abbot without a myter
The estate of a knyght bacheler
The estate of a pryour dene archedeken or knygh

¶ The estate of the mayster of the rolles.
¶ The estate of other Justices & barons of the cheker
¶ The estate of the mayre of Calays.
¶ The estate of a prouyncyall a doctour dyuyne
¶ The estat of a prothonat he is aboue the popes col-
lectour and a doctour of bothe the lawes.
¶ The estate of hym that hath ben mayre of London
and seruaunt of the lawe.
¶ The estate of a mayster of the chauncery and other
worshypfull prechours of pardon and clerkes that
ben gradewable & all other ordres of chastyte per-
sones & preestes worshypfull marchauntes & gen-
tylmen all this may syt at the squyers table.
¶ An archebysshop and a duke may not kepe the hall
but eche estate by them selfe in chaumbre or in pauy
lyon that neyther se other.
¶ Bysshoppes Marques Erles & Vycoũtes all these
these may syt two at a messe.
¶ A baron & the mayre of London & thre chefe Juges
and the speker of the parlyament & an abbot with
a myter all these may syt two or thre at a messe
¶ And all other estatesmay syt thre or foure at a messe
¶ Also the Marshall muste vnderstande and knowe
the blode royall for some lorde is of blode royall &
of small lyuelode. And some knyght is wedded to
a lady of royal blode she shal kepe the estate that she
was before. And a lady of lower degree shall kepe
the estate of her lordes blode & therfore the royall
blode shall haue the reuerẽce as I haue shewed you
here before.
¶ Also a marshall muste take hede of the byrthe and
nexte of the lyne of the blode royall.

¶Also he must take hede of the kynges officers of the Chaunceler Stewarde Chamberlayne Trebourer and Controller.

¶Also the marshall must take hede vnto straungers & put them to worshyp & reuerence for and they haue good chere it is your soueraynes honour.

¶Also a Marshall muste take hede yf the kynge sende to your soueravne ony message and yf he send a knyght receyue hym as a baron. and yf he sende a squyre receyue hym as a knyght/ and yf he sende you a yoman receyue hym as a squyer/ and yf he sende you a grome receyue hym as a yoman.

¶Also it is noo rebuke to a knyght to sette a grome of the kynge at his table.

¶Here endeth the boke of seruyce & kervynge and sewynge & all maner of offyce in his kynde vnto a prynce or ony other estate & all the festes in the yere. Enprynted by wynkyn de worde at London in Fletestrete at the sygne of the sonne. The yere of our lorde god. M. CCCCC. xiij.

MVSEVM BRITAN NICVM

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